



Dolly's  
Sample Menu



## **BREAKFAST**

### **Fresh Juices**

Daily selection of freshly pressed seasonal juices.

### **Coffee & Morning Drinks**

Coffee is prepared in any style - espresso, cappuccino, freddo espresso, freddo cappuccino, or filtered coffee.

### **Sweet Morning Specials**

A rotating selection of pancakes, crepes, and freshly baked cinnamon rolls, including blueberry pancakes.

### **Seasonal Fruits & Fresh Vegetables**

A daily selection of fresh fruits and crisp garden vegetables.

### **Cold Cuts & Cheese Platter**

A selection of cold cuts and cheeses.

### **Fresh Bread & Pastries**

Artisan bread and pastries are served with jams, honey, and butter.

### **Yogurt & Cereals**

Greek yogurt and a variety of cereals with milk or plant-based alternatives.

### **Eggs, Your Way**

Scrambled, poached, sunny side up, boiled, omelet, frittata, or traditional Greek.

## SALADS

### **Ruby Beet Garden**

Roasted beets, red fruits, goat cheese, balsamic dressing, microgreens, and edible flowers.

### **Peach & Prosciutto**

Sweet peaches, prosciutto, aged cheese, and fresh arugula with a light vinaigrette.

### **Summer Watermelon**

Refreshing watermelon, feta cheese, olive oil, and fresh herbs.

### **Melon & Mozzarella**

Sweet melon, mozzarella, prosciutto, and peppery arugula.

### **Golden Quinoa**

Quinoa with orange, avocado, and sweet peppers in a bright citrus dressing.

### **Mediterranean Cous Cous**

Cous cous with cucumber, tomatoes, peppers, onion, parsley, and lemon.

### **Green Herb Salad**

Crisp lettuce, scallions, and dill with fresh lemon dressing.





## **Salads**

### **Pomegranate Garden**

Lettuce, mozzarella, and prosciutto with pomegranate, toasted croutons, nuts, and balsamic vinaigrette.

### **Classic Greek Salad**

Tomato, cucumber, green pepper, onion, olives, and feta with olive oil and vinegar.

### **Cretan Dakos**

Crushed tomatoes, feta, capers, and olive oil over traditional Cretan rusks.

### **Katiki & Tomato**

Katiki Domokos cheese, cherry tomatoes, olive oil, and aromatic carob dust.

### **Asian Breeze**

Carrot and cucumber with soy, sesame seeds, lemon, garlic, and a hint of gochutgaru.

### **Mexican Street Corn**

Corn with cilantro, jalapeno, lime, paprika, sour cream, and olive oil.

### **Thai Crunch**

Cabbage, peppers, carrots, and lettuce with peanuts, ginger, lime, and peanut-soy dressing.

## APPETIZERS

### Handmade Greek Pies

Freshly baked traditional pies, including classic spinach spanakopita and seasonal variations.

### Greek Meze Selection

A variety of traditional Greek appetizers, including tzatziki, tarama egg roe dip, and seasonal house dips.

### Pear & Blue Carpaccio

Thinly sliced pear, walnuts, blue cheese, raisins, rocket, lemon-mustard vinaigrette, and extra virgin olive oil.

### Beet Carpaccio

Thin beet slices with arugula, goat cheese, honey, peanuts, and orange dressing.

### Baked Feta

Oven-baked feta with olive oil, herbs, and seasonal garnishes.

### Scallop & Yuzu

Fresh scallops with yuzu and mandarin segments, bright and citrusy.

### Mediterranean Bruschetta

Toasted bread with seasonal toppings including tomato, herbs, olive oil, and creamy cheese.

### Raw Selection - Chef's Choice

Crudo and tartare are prepared according to the freshest fish and ingredients available each day





## LUNCH

### **Traditional Greek Moussaka**

Layers of eggplant, slow-cooked meat ragu, and creamy bechamel baked to golden perfection.

### **Gemista - Greek Stuffed Vegetables**

Tomatoes and peppers filled with aromatic rice, herbs, and olive oil.

### **Shrimp Pasta**

Fresh pasta with sauteed shrimp, garlic, olive oil, and Mediterranean herbs.

### **Black Squid Ink Risotto**

Creamy squid ink risotto with delicate seafood notes and tender squid.

### **Premium Meat Cut**

A carefully selected cut of high-quality meat, grilled and served with seasonal sides.

### **Fresh Catch of the Day**

Whole fish sourced directly from local fishermen, grilled with olive oil, lemon, and herbs.

## DINNER

Evenings are designed as a more curated dining experience.

Dinners may be served as three or four-course menus, inspired by seasonal ingredients and the freshest products available.

Throughout the week, we may also introduce theme nights, celebrate different cuisines, and create memorable evenings around food.

Some dinners may also include interactive cooking experiences, where guests can participate in the preparation of selected dishes.





## DESSERTS

### “Portokalopita”

Traditional Greek orange cake infused with citrus syrup and delicate aromas of orange zest.

### “Karidopita”

Classic Greek walnut cake soaked in aromatic syrup and warm spices.

### “Galaktoboureko”

Crisp phyllo pastry filled with silky custard and finished with fragrant syrup.

### Chocolate Mousse

Light and velvety chocolate mousse made with rich dark chocolate.

### Mille-Feuille

Layers of crisp puff pastry with delicate vanilla cream.

### Seasonal Cream Desserts

A rotating selection of house-made creams and custards prepared with seasonal flavors.

### Artisan Tarts

Freshly baked tarts with seasonal fruits and delicate pastry cream.

### Ice Cream Selection

A variety of ice creams served as a refreshing sweet finish.



### **Chef's Note**

This menu is a sample selection designed to give you a glimpse of the culinary experience during your stay.

Each day's menu will be thoughtfully crafted in accordance with your preferences and inspired by the freshest seasonal ingredients available.

My goal is to tailor every meal to your tastes while creating a dining experience that meets - and hopefully exceeds - your expectations.

Cuisine is an essential part of the journey, and I encourage you to enjoy it as part of the experience. Menu items may evolve daily, bringing new flavors, fresh ideas, and occasional surprises to the table.

Please relax and enjoy the flow of the experience - every meal will be prepared with care, creativity, and the finest ingredients available.

Of course, any dietary preferences, restrictions, or special requests will always be carefully accommodated to ensure that every guest enjoys the experience comfortably.

With care Amalia